

Quick and Easy Pasta Salad

PREP TIME: 10 min COOKING TIME: 12 min SERVES: 6 as a side DIFFICULTY: Easy

Ingredients

2 ½ cups dried spiral pasta ½ red capsicum finely diced 1 stick celery thinly sliced 3-4 red radish, thinly sliced 2 green onions, sliced ½ cup finely shredded kale

DRESSING

- 2 tablespoons whole egg mayonnaise
- 2 teaspoons Dijon mustard
- 1 ½ tablespoons white wine vinegar
- 2 tablespoons chopped chives

Method

- 1. Cook pasta according to packet instructions until al dente. Drain and rinse with cold water until cool.
- 2. Transfer to a salad bowl and stir through capsicum, celery, radish, green onion and kale.

DRESSING

1. Combine dressing ingredients and stir through pasta salad until evenly coated. Refrigerate or serve immediately.

Notes

- It is easier to coat the pasta salad while at room temperature. Refrigerate only once the dressing has been added.
- Substitute any of the vegetables with allowable fresh vegetables.
- Replace kale with wild roquette or baby spinach leaves.

This recipe is suitable for everyone with kidney disease.

Nutritional profile per serve	
Energy	955kj
Protein	7g
Carbohydrate	34g
Fibre	3g
Sodium	92mg (low)
Potassium	208mg (low)
Phosphate	106mg (take a phosphate binder with this meal if you are prescribed them)

Find more awesome recipes and nutrition information at kidney.org.au/diet-nutrition









